

A close-up photograph of a brown hen sitting on a nest made of straw. Several brown eggs are visible in the foreground, partially covered by the straw. The hen has a red comb and wattle. The background is a dense layer of straw.

Egg Regs

A guide to the world of California Egg Regulations.

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What!? Eggs are regulated!



Registration Requirement FAC 2751

Who needs to register as an egg handler?

Anyone involved in producing, candling, grading, packing, or otherwise preparing eggs, or anyone selling or marketing eggs must register as an egg handler. This includes eggs from all species of fowl, whether in the shell or in liquid, frozen, dried, or any other form, when intended as food for human consumption. Each location where eggs are handled must be registered. This includes all egg handlers within California, and all egg handlers outside of California that do business within California. **There are no exemptions to the registration requirement.**

Does this leave you feeling.....



Who is a producer?

Basically, you become a producer anytime your eggs leave your property whether money is exchanged or not. Even if you give away or donate your eggs you need to register as an egg handler.

The only exemption is if the eggs are produced for your own consumption.



The Registration Form

A few quick notes:

- The initial registration is \$75 and each year after that is \$50.
- If you chose a novel name for your company or farm name you will need to get a business license through the county. (e.g., Cackleberry Barn, Coop d'Etat Eggs, Mother Cluckers Eggs)
- If you use your name, no business license is required. If you choose a unique name, you must register your business name with the Plumas County Clerk.



Egg Processing

All eggs must be properly processed.
This includes:

- Sizing
- Grading
- Checked for defects
- Cleaning



Size

Size is determined by weight.

All eggs must be sold by size, no selling of mixed weight eggs!



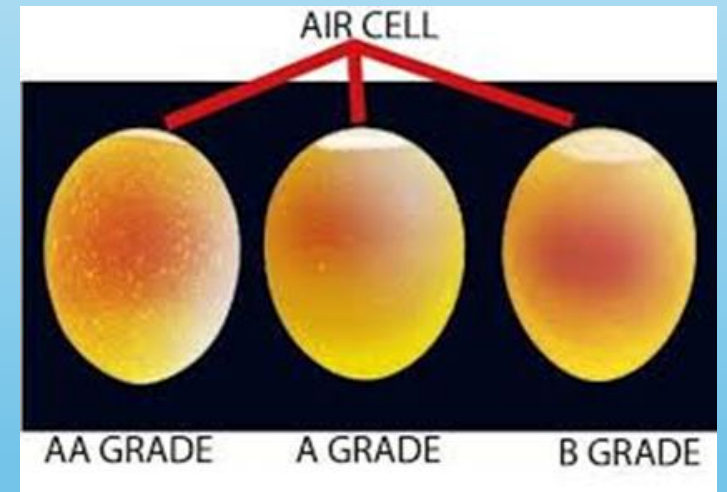
INDIVIDUAL WEIGHTS

<u>SIZE OR WEIGHT CLASS</u>	<u>OUNCES</u>	<u>GRAMS</u>
JUMBO	2 5/12	68.51
EXTRA LARGE	2 1/6	61.42
LARGE	1 11/12	54.34
MEDIUM	1 2/3	47.25
SMALL	1 5/12	40.16
PEE WEE – less than	(NO MINIMUM)	
Underweight Tolerance	4% lot tolerance	

Grading

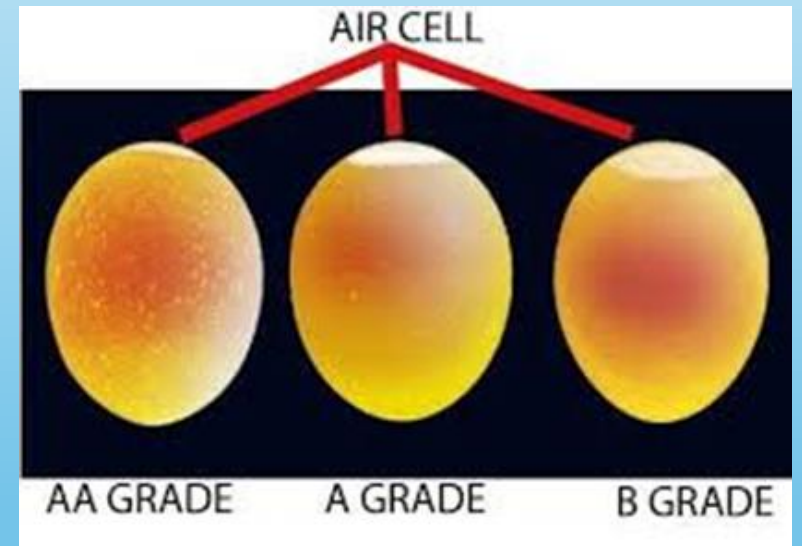
AA Quality. The shell must be clean and unbroken. The air cell is limited to a $\frac{1}{8}$ inch depth at origin, $\frac{3}{16}$ inch at destination. The white must be clear and the yolk practically free of apparent defects.

A Quality. The shell must be clean and unbroken. The air cell is limited to a $\frac{3}{16}$ -inch depth at origin, $\frac{1}{4}$ inch at destination. The white must be clear and the yolk practically free of apparent defects.



Grade continued

B Quality. The shell must be unbroken and may have unlimited slight stains. Moderately stained areas are permitted if they cover no more than $\frac{1}{32}$ of the shell surface, when localized, or $\frac{1}{16}$ of the shell surface if scattered. Eggs having shells with prominent stains or adhering dirt are not permitted. The air cell depth may not exceed $\frac{3}{8}$ inch, may show unlimited movement and be free and bubbly. The white may be weak and watery and the yolk outline plainly visible. The yolk may appear dark, enlarged and flattened.



Common Defects

- Checks or cracks
- Leakers

Other defects found only through candling:

- Mixed Rot
- Blood spots
- Meat spots
- Stuck yolk



Cleaning Eggs

- Wash but do not soak in warm water (98 degrees is perfect). Unscented soap can be used.
- Sterilize in in a bleach solution. 1 Tablespoon to a gallon of water. Just dip the egg in the solution.
- Rinse again under warm water.
- Dry thoroughly.
- Refrigerate at 45 degrees or below as the bloom has been removed from the shell.



Thoughts on Dirty eggs

Dirty eggs come from dirty coops! The cleaner you can keep your coop the cleaner your eggs will be! As a bonus your hens will be healthier and produce more eggs, longer.



The Well-Dressed Egg Carton

Each container or sub container of processed shell eggs shall be marked with name, address, and zip code of the person or company by or for whom the eggs were graded and packed, the

- Julian packing date, sell by date (30 day maximum), the words “Keep Refrigerated” or the “safe handling instructions” language, plant number, and the UNABBREVIATED designation of one of the following sizes and grades:
- *SIZE: Jumbo, Extra Large, Large, Medium, Small, Peewee
- *GRADE: AA, A, B
- *Shell Egg Food Safety Compliant (or CA SEFS COMPLIANT)
- *CAGE FREE

*font must be a minimum of ¼-inch in height



More on Egg Cartons....

FAC 27634 - Unlawful to sell or use any container or sub container of eggs which has a name, trademark, or a trade name unless seller or user has permission to do so.

In other words, you must black out or coverup on a carton all names, addresses, trademarks or trade names, and plant codes if you plan to use a recycled carton. It is best practices to always use a new carton to pack your eggs.



Carton Labeling Exemptions

Size, grade, name and address markings are not required on containers or sub containers:

- If sold at retail from a properly marked bulk display and packaged in presence of the purchaser.
- If packed for shipment or in transit to points outside of California.
- If sold to household consumers without advertising by the producer on the premises where produced, from a flock size of 500 hens or less.



Other eggs...

Eggs from fowl other than chickens are not currently subject to size or grade standards. Containers of such eggs must be marked using I.R.Q.

- Identity = species (for example, duck eggs)
- Responsibility = who produced the eggs (farm name, address and zip code)
- Quantity = number of eggs in the container
- Julian pack date and 30 day sell by date.



Direct Egg Sales

- 15 dozen egg maximum per month
- If selling at a Certified Farmers Market a Certified Producers Certificate is required.
- Roadside sales are allowed.
- It is preferred that eggs always remain at 45 degrees or less in temperature. However, they can be displayed at less than 90 degrees for four days and then held at 45 degrees. If they have been displayed for four days at temperatures above 90 degrees, they must be destroyed.
- Refer to your handout or call the Ag Department for more information.



Selling eggs over the Border?

Contact the Nevada Department of Agriculture!

775-353-3669

a.johnson@agri.nv.gov

Some of their regulations are different for example:

- Eggs are pull dated for 45 days
- Recycling of egg cartons is not recommended as they consider eggs a hazardous food item.



Complaints?

You can send an email to
CDFA.ESQM_Inquiries@cdfa.ca.gov.
You may also call [916-900-5062](tel:916-900-5062).

Currently, the Plumas-Sierra
Department of Agriculture does not
handle complaints as we do not
have a contract with the State of
California.



Final Thoughts

All the information presented today and much more can be found at the Egg Safety and Quality management Program website

<https://www.cdfa.ca.gov/AHFSS/mpes/esqm.html>

Including the Shell Egg Handler Registrant Manual



Questions?

Contact me at:

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